Source: https://www.industrydocuments.ucsf.edu/docs/lzkk0003

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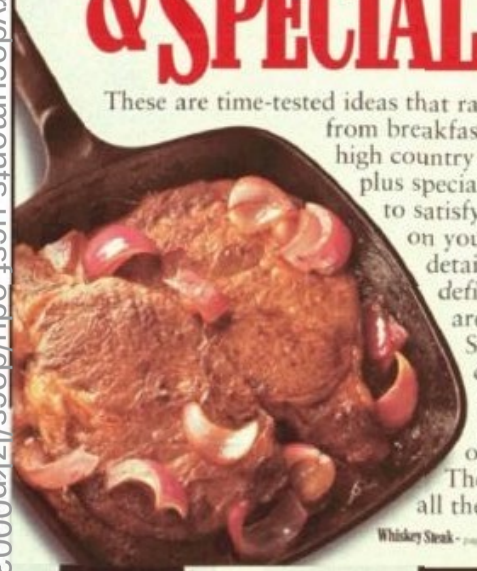
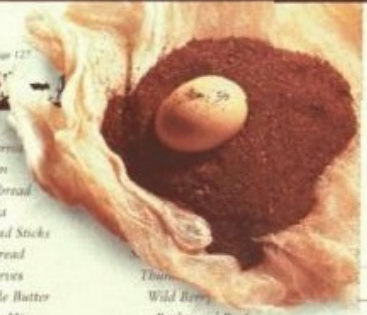


Whiskey Steak - page 89



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Barbecued Ribs
Beer-Batter Fried Onion Rings
Chili Pit Chili
Black Java Beef Stew
Venison with 40 Garlic Cloves
Old Fashioned Ice Cream
Western Caviar
5 Rib Roast
Beer Muffins
Watermelon Surprise
...ad Bread
...Squares

Sweet Sour Carro...
3 Berry Jam
Jalapeño Cornbread
Green Salsa
Nut and Seed Bread Sticks
Pull-A-Part Bread
Tomato Preserves
White Grape Apple Butter
Chili Seasoning Mix
Deviled Eggs
Wild Blueberry Pancakes
Cyclone Chili
Headquarters Chili Pie
No Name Chili
...el San Antone Chili
...ts Shortcake
...r Sauce

Thi...
Wild Berry...
Barbecued Beef
Pizza California Style

Berry Cherry Pie
Jalapeño Cornbread Stuffing
Baked Chips
...ken Fried Steak
...n Pot Pie
...lla Bake

Steak on a Grill
Dill Pickles
Dutch Oven Pot Roast
Spiced Peaches

Cheese ...
Plum Crumb...
Cowpoke Chili
Tomato Can Chili
Pumpkin Pie

SURGEON GENERAL'S WARNING: Quitting Smoking Now Greatly Reduces Serious Risks to Your Health.

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1. What is your regular brand of cigarettes — that is, the brand you smoke most often?

[Brand Name]

2. Is your regular brand: ? [Check one.]
☐ Regular/King Size ☐ 100's ☐ 120's
☐ Menthol ☐ Menthol
☐ Lowest Tar/Tar ☐ Light/Mild ☐ Full Flavor
☐ Ultra/Extra Low Tar ☐ Medium

3. Is your regular brand: ? [Check one.]
☐ Regular/King Size ☐ 100's ☐ 120's
☐ Menthol ☐ Menthol
☐ Lowest Tar/Tar ☐ Light/Mild ☐ Full Flavor
☐ Ultra/Extra Low Tar ☐ Medium

4. Is your regular brand: ? [Check one.]
☐ Regular/King Size ☐ 100's ☐ 120's
☐ Menthol ☐ Menthol
☐ Lowest Tar/Tar ☐ Light/Mild ☐ Full Flavor
☐ Ultra/Extra Low Tar ☐ Medium

5. What, if any, was your previous brand?

[Brand Name]

6. Please list all the brands of cigarettes you smoked at least one pack of in the past two weeks. How many packs did you smoke of each brand? (Use as many lines as you need. Write in exact number of packs for each brand below. Refer 1 carton = 10 packs.)

Brand(s)	Packs of Each

Texas Beef on Texas Toast

Servings: 4

1 red or green sweet pepper
2 ripe tomatoes
2 Tbsp. olive oil
1 cup Dijon-style mustard
1 Tbsp. chopped parsley, optional
4 to 6 Tbsp. soft butter or margarine
3 small cloves garlic, pressed
Dash cayenne
8 thick slices of High Country Loaf
1 to 1½ lbs. sliced cooked roast beef or sandwich steaks

Chop or slice pepper into big pieces. Slice tomatoes.

Quickly sauté pepper and tomato slices in olive oil; stir in mustard and parsley.

Combine butter, garlic and cayenne; spread on bread. Grill or broil buttered bread.

Put sliced roast beef on top of grilled bread, green pepper mixture next mind. Top with second slice of toast. If using sandwich steaks, grill or sauté in butter before making sandwich.

MAKES 4 SERVINGS.

Sunset Chili

Servings: 15 to 20

2 lbs. ground lean beef or turkey
2 or 3 Tbsp. vegetable oil
2 28-ounce cans whole tomatoes in juice, cut up
2 15-ounce cans tomato sauce
2 cups light beer or water
1 cup Chili Seasoning Mix (see below)
1 28-ounce can pinto beans, optional

In a large thick kettle, brown meat in oil, stirring occasionally. Add tomatoes, tomato sauce, beer and seasoning mix. Bring to a boil; cover and simmer for 45 minutes. Rinse beans, drain and add to chili mixture. Cover and simmer 15 to 20 minutes.

MAKES 15 TO 20 SERVINGS.

Seasoning Mix: Combine all ingredients.

4 tsp. onion salt
4 tsp. chili powder
2 tsp. dried oregano
2 tsp. salt
2 tsp. garlic powder
1 tsp. cracked black pepper
1 tsp. ground red chile pepper or cayenne
1 tsp. paprika
1 Tbsp. dried minced onion

Cherry Cobbler

Servings: 6 to 8

1 lb. 5-ounce can cherry pie filling
1 cup raisins or dried cherries
1 cup grated orange peel, optional
1 cup all-purpose flour
½ cup baking powder
1 cup brown sugar, packed
½ cup cinnamon
½ cup butter or margarine
½ cup chopped pecans, optional
1 cup light beer
1 cup milk

Combine cherry pie filling, raisins and orange peel in a deep 10-inch fry pan or baking pan; heat to boiling.

Mix flour, baking powder, brown sugar and cinnamon together in a mixing bowl; cut in butter until crumbly. Stir in pecans.

Combine egg and milk; add to flour mixture and mix to moisten dry ingredients. Drop spoonfuls of dough onto hot cherry filling. Bake in covered Dutch oven or deep fry pan over coals or in a 400°oven for 25 to 30 minutes.

MAKES 6 TO 8 SERVINGS.

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